

# MAMA'S & CAFE BACI

*Welcome Home to Mama's  
You enter as a Guest and leave as Family!*

*Est 1970*

**Celebrating our**  **Anniversary**

260 Mountain Ave. Hackettstown - (908) 852-2820

## APPETIZERS

**Homemade Soup** 7

**Polpette** 15

**M** *Two homemade meatballs topped with tomato-basil sauce, shaved parmesan, ricotta cheese for dipping*

**Pear & Gorgonzola Purses** 16

*Pasta filled with pear & gorgonzola, in a creamy parmesan sauce, cranberries & fresh basil*

**Homemade Mozzarella Sticks** 15

**Chicken Parm Bites** 15

*Topped red sauce & melted mozzarella cheese*

**Rice Ball, Italian Style** 16

*Warm, crispy rice croquettes with ground beef, peas, a touch red sauce, melted mozzarella*

**Seared Scallops** 22

*Over mixed greens, tomatoes, onions with citrus vinaigrette*

**Fried Calamari mild or spicy** 16

**Clams Casino** 20

*Fresh clams filled with bacon, onion, seasoning, melted mozzarella cheese over mixed greens*

**Calamari Italiano** 16

*Sautéed with roasted peppers, capers, garlic & oil*

*\* available in red sauce upon request*

**Mussels Marinara mild or spicy** 16

*Kiwi mussels sautéed in a plum, tomato-basil sauce*

**M Shrimp Crostini** 16

*Garlic bread topped with shrimp, creamy white champagne sauce, bruschetta*

**M Crab & Shrimp Stuffed Portabellas** (1-\$14 or 2-\$26)

*Choice of 1 or 2 stuffed portabella with melted mozzarella over fried spinach*

**Fresh Mozzarella, Tomato, Prosciutto & Basil** 16

*With sun-dried tomatoes, roasted peppers, balsamic reduction over fried spinach*

## CLASSIC APPETIZERS

**Garlic Bread with Mozzarella** 10

**Fried Ravioli red or rosa sauce** 13

**Garlic Knots with Mozzarella** 6

**Homemade Fried Zucchini roasted pepper dressing** 12

**Hot Wings with bleu cheese** 19

## SHARING APPETIZERS

**M Seafood Misto**

*Shrimp, mussels, clams & fried calamari prepared scampi-style  
For 2/3/4 guests: 22/29/38*

**M Cheese, Meat & Olive Board** (3-4 guests) 29

*A combination of Italian imported meats & cheeses; fresh mozzarella, tomato & basil and marinated olives \*contains pistachio*

**Appetizer Trio (Select three)** 19

*Fried Ravioli - Fried Zucchini - Chicken Fingers  
Hot Wings - French Fries - Mozzarella Sticks  
Garlic Knots with Mozzarella*

## SIDES

**Spinach or Broccoli sautéed or steamed** 8

**Broccoli Rabe sautéed in garlic & olive oil** 14

*Add sausage* 5

**Meatballs or Sausage tomato-basil** 8

**French Fries** 6

*Parmesan-style- add 2*

## FRESH GOURMET SALADS

**ADD: Chicken (Breaded or Grilled)** 6

**ADD: Salmon Filet** 15     **ADD: Grilled Shrimp** 7

**ADD: Filet Mignon Tips** 18

**House (Small or Large)** 6/9

*Romaine, iceberg, mixed greens, tomatoes, olives, red onions*

**Caesar (Small or Large)** 6/9

**M Moresca** 16

*Mesclun mix, dried cranberries, feta cheese, walnuts, tomatoes, red onions, balsamic vinaigrette dressing*

**M Insalata** 18

*Mesclun mix, roasted red peppers, sun-dried tomatoes, fresh mozzarella, balsamic vinaigrette dressing*

**Eggplant Pisa Salad** 18

*Mixed greens, breaded eggplant, portobello, spinach, roasted red peppers, artichokes, gorgonzola sauce, balsamic reduction*

**M Salmon Feta** 26

*Farm raised organic salmon, feta, bacon, mixed greens, roasted pepper dressing*

**Popcorn Chicken Salad** 18

*Romaine, iceberg, tomatoes, red onions, black olives, shredded mozzarella, ranch dressing*

**Classic Antipasto Salad** 19

*Romaine, iceberg, tomatoes, ham, salami, mushrooms, black olives, pepperoni, provolone, shredded mozzarella*

## ADD CANDIED PECANS

*Sweet, crunchy pecans to enhance any salad: \$3*

## Dressing

*Ranch - Bleu Cheese - Honey Mustard - Creamy Italian*

*Chianti Basil - Oil & Vinegar Balsamic Vinaigrette*

*Roasted Red Pepper, Honey Mustard - Light Italian*

## TIMELSS PASTA FAVORITES

**PASTA FLIGHT** 26

*Pear Purses in a Creamy Parmesan, Cranberries & Basil  
Cheese Tortellini Pink Champagne  
Penne Creamy Pesto, Sun-dried Tomatoes*

**Classic Pasta tomato-basil** 16

*Spaghetti, ziti, linguini, penne, angel hair, fettuccini, rigatoni*

**Spaghetti Meatball or Sausage tomato-basil** 19

**Baked Ziti tossed with ricotta, tomato-basil** 19

**Cheese Ravioli tomato-basil** 18

*Baked with mozzarella cheese- add 3*

**Cheese Tortellini Alfredo** 24

**Baked Cheese Tortellini Rosa** 28

**Fettuccini Alfredo** 24

*Carbonara-style with bacon- add 3*

**Lasagna tomato-basil** 24

*Delicate pasta rolls stuffed with ground meat, salami, ricotta, baked with melted mozzarella.*

## ADD TO YOUR ENTRÉE/PASTA

*Chicken (Breaded or Grilled):* 6

*Grilled Shrimp:* 7

*Fresh Organic Salmon:* 15

*Parmesan Crusted Salmon:* 15

*Filet Mignon Tips:* 18

*Creamy Pink Rosa Sauce:* 5

*Wheat Penne:* 5

*Parties of 6 or more, 20% gratuity is added.*

*3.5% credit card fee will be added to the check. If paying cash or check the fee will be waived.*

*Consumption of raw or uncooked meat & shellfish may increase your risk for foodborne illness*



# A DUET: 2 Tastes, 1 Plate – *designed for 1 Guest*

## SEAFOOD ENTREES

### **DUET: Seafood Pescatore/ Lobster Ravioli 34**

*Pescatore: Shrimp, clams, mussels, fresh calamari sautéed in a plum-tomato basil sauce*

*Ravioli: Vodka sauce, chilled mozzarella, bruschetta*

### **DUET: Shrimp Vesuvio/ Shrimp Fra Diavolo 34**

*Vesuvio: Mushrooms, peas & bacon in a creamy rosa sauce, penne*

*Fra Diavolo: Spicy marinara sauce, linguini*

### **M Seafood Misto linguini 34**

*Shrimp, mussels, clams, fried calamari, scampi-style*

### **Pescatore linguini 34**

*Shrimp, clams, fresh calamari, mussels sautéed in a plum-tomato basil sauce*

### **Clam Sauce linguini 32**

*Clams sautéed in garlic & oil  
Enhance with Shrimp- add 7*

### **M Scallops & Shrimp linguini 39**

*A light basil pesto sauce infused with lemon*

### **Lobster Ravioli 28**

*Vodka sauce, chilled fresh mozzarella, bruschetta  
Enhance with Shrimp- add 7*

### **M Cosmopolitan linguini 32**

*Shrimp, bacon, spinach, creamy pink champagne sauce*

### **Salmon Rustica rice 36**

*Farmed raised organic Atlantic salmon, asparagus, grape tomatoes, capers, onions, mushrooms, basil sautéed in white wine*

## BEEF/PORK/VEAL ENTREES

### **DUET: Prime Tenderloin/ Shrimp & Scallops 39**

*Seared, charred medallions, mushrooms, onions paired with linguini, shrimp, scallops in a light basil pesto sauce infused with lemon*

### **DUET: Osso Buco/ Fettuccini Alfredo 38**

*A braised pork shank- allow additional time for preparation*

### **DUET: Veal Toscana/ Cheese Tortellini Rosa 38**

*Battered veal, prosciutto, roasted peppers, spinach, white wine sauce, melted mozzarella*

### **M DUET: Pork Chop/Rigatoni Vesuvio 36**

*Prime Pork Chop grilled & seared served over sauteed spinach*

*Vesuvio: Mushrooms, peas & bacon in a creamy rosa sauce*

### **Veal Parmigiana spaghetti 31**

## EGGPLANT ENTREES

### **DUET: Eggplant Parmigiana/ Penne Creamy Pesto 32**

*Creamy Pesto: Served with sun-dried tomatoes*

### **M DUET: Eggplant Pisa/ Penne Palma 32**

*Pisa: Breaded eggplant, portobello, spinach, roasted red pepper, artichokes, gorgonzola sauce, balsamic reduction*

*Palma: Sun-dried tomatoes, spinach, artichokes, creamy white champagne sauce*

### **M Eggplant Amato penne 28**

*Breaded eggplant, portobello, spinach, roasted red peppers, artichokes, gorgonzola sauce, balsamic reduction*

### **Eggplant Siena rigatoni 28**

*Breaded eggplant, spinach, garlic, tomato-basil sauce, baked mozzarella cheese*

### **Eggplant Rollatini spaghetti 26**

*Filled with ricotta cheese*

**M** Indicates Our Signature Selections

**DUET ENTREES MAY BE SERVED  
ALLA CARTE**



## Summer Inspirations

### **Burrata & Blush Pappardelle 28**

*Tender pappardelle tossed in a pink champagne cream sauce, topped with a creamy burrata*

### **Shrimp Toscana linguini 32**

*Sautéed shrimp with spinach, prosciutto, roasted peppers, delicate white wine sauce, melted mozzarella cheese*

### **M Chicken Cacio e Pepe spaghetti 28**

*Tossed in butter, cracked black pepper, parmesan, topped with a golden parmesan-crust breaded chicken*

### **Citrus Blossom Squash Ravioli 28**

*Orange-infused cream sauce topped with baby greens, candied pecans, shaved parmesan*

## SIGNATURE PASTAS

### **M Pear & Gorgonzola Purses 26**

*Pasta filled with pear & gorgonzola in a creamy parmesan sauce with cranberries & fresh basil*

### **M Champagne Palma penne 28**

*Sun-dried tomatoes, spinach, artichokes, creamy white champagne sauce*

### **M Tomasso Old School rigatoni 29**

*Meatball, sausage, ricotta, red sauce, baked mozzarella cheese*

### **Primavera spaghetti 26**

*Roasted red peppers, broccoli, zucchini, tomatoes, garlic & olive oil- Enhance with grilled chicken- add 5*

### **Penne Vodka 22**

### **M Vesuvio penne 28**

*Mushrooms, peas & bacon in a creamy rosa sauce  
Enhance with chicken or shrimp*

## CHICKEN ENTREES

### **M DUET: White Champagne Chicken/ Spinach & Prosciutto 32**

*Chicken: Creamy white champagne sauce tossed with bruschetta*

### **DUET: Chicken Parmigiana/ Penne Vodka 32**

*DUET: Chicken Toscana/ Cheese Tortellini Rosa 32  
Toscana: Battered chicken, prosciutto, roasted peppers, spinach, white wine sauce, melted mozzarella*

### **DUET: Chicken Francese/ Penne Lo Bianco 32**

*Lo Bianco: Creamy white champagne sauce tossed w/bruschetta*

### **DUET: Chicken Primavera/ Moresca Salad 32**

*Primavera: Roasted red peppers, broccoli, zucchini, tomatoes, garlic & olive oil (served without pasta)  
Moresca: Mesclun mix, dried cranberries, feta cheese, walnuts, tomatoes, red onions, balsamic vinaigrette.*

### **DUET: Balsamic Chicken/ Spaghetti Aglio Olio 32**

*Balsamic Battered chicken, sweet balsamic with garlic, onions & chilled fresh mozzarella  
Aglio Olio: sautéed garlic & oil, fresh basil, cherry tomatoes*

### **M DUET: Chicken Di Sorronno/ Pear & Gorgonzola Purse 32**

*Di Sorronno: Battered chicken layered with prosciutto, breaded eggplant, fresh mozzarella, balsamic reduction, mixed greens  
Pear Purse: Pasta filled with pear & gorgonzola in a creamy parmesan sauce with cranberries & fresh basil*

### **M Chicken Toscana angel hair 29**

*Battered chicken, prosciutto, roasted peppers, spinach in white wine sauce with melted mozzarella cheese*

### **Chicken Marsala spaghetti 26**

### **Chicken Di Sorronno served without pasta 29**

*Battered chicken layered with prosciutto, breaded eggplant, fresh mozzarella, balsamic reduction, mixed greens*

### **Chicken Parmigiana spaghetti 24**

*Enhance with creamy rosa- add 5*

# MAMA'S CAFÉ BACI PIZZA MENU

**PERSONAL PIZZA** (10 inches) 13

**SMALL PIZZA** (14 inches) 16

**LARGE PIZZA** (16 inches) 17.5

**DEEP DISH** 22  
16' round

**WHITE** 15/19/21  
Ricotta & Mozzarella

**SICILIAN** 24  
16' square

**CHEESE CALZONE** 15  
Ricotta & Mozzarella

**MEAT STROMBOLI** 18  
Sausage, pepperoni, ham, meatball,  
mozzarella cheese, red sauce

**SM. SAUSAGE ROLL** 14  
Fried onions, sauce  
mozzarella cheese

## CREATE YOUR OWN PIZZA

Personal Pizza 2.75 Per topping \*3.50

Small/Large Pizza 3.75 per topping \*4.75

Stromboli/Calzone 2.00 \*3.00

**Pizza Crust** add 3

Broccoli & Cheddar (10 inch)  
Cauliflower (10 inch)  
Wheat (*personal or large*)

**Gourmet Sauce**

\*Alfredo  
\*Barbeque Sauce  
\*Creamy Rosa  
\*Gorgonzola  
\*Pesto  
\*Pink Champagne  
\*Scampi  
\*Vodka  
\*White Champagne

**Vegetable**

Artichokes  
Asparagus  
Black Olives  
Broccoli  
Bruschetta  
\*Eggplant  
Garlic  
Green Peppers (Fresh or Sweet)  
Mushroom (Fresh or Canned)  
Onions  
Pineapple  
Roasted Peppers  
Spinach  
\*Sun-Dried Tomatoes  
Tomatoes  
\*Zucchini

**Meat**

\*Bacon  
\*Breaded Chicken  
\*Grilled Chicken  
Ham  
Meatballs  
Pepperoni  
\*Prosciutto  
Sausage  
\*Steak  
\*Salami



**Cheese**

\*Extra Mozzarella  
\*Feta  
\*Fresh Mozzarella  
\*Ricotta  
\*Dairy Free Cheese add 5  
\*Dairy-Free Ricotta add 5/8/8  
\*Dairy-Free Fresh Mozzarella  
add 5/8/8 *\*contains nuts*

**Seafood**

Anchovies  
\*Clams  
\*Fresh Calamari  
\*Mussels  
\*Shrimp

## GOURMET PERSONAL PIZZAS

10"/14"/16'

STROMBOLI/  
CALZONE

<b>M GRANDMA'S PIZZA</b> <i>Thin &amp; crispy square crust pizza, fresh mozzarella, tomato, basil, red sauce, olive oil, parmesan cheese</i>	14/ -- /24	--
<b>M Margarita</b> <i>Fresh mozzarella, tomato, basil, olive oil, garlic, red sauce, parmesan cheese</i>	17/21/23	16
<b>Penne Vodka Pizza</b> <i>with mozzarella cheese</i>	19/23/25	17
<b>Cheese Tortellini Alfredo</b> <i>Ricotta, alfredo sauce, mozzarella cheese</i>	19/23/25	17
<b>Hawaiian</b> <i>Pineapple, ham, red sauce, mozzarella cheese</i>	17/21/23	16
<b>Mamas Combo</b> <i>Sausage, mushroom, pepperoni, sweet pepper, onion, red sauce, mozzarella cheese</i>	19/23/25	17
<b>Double Deluxe</b> <i>Sausage, pepperoni, ham, meatball, onion, mushroom, sweet pepper, black olive, red sauce, mozzarella cheese</i>	21/25/27	18
<b>Meat Supreme</b> <i>Meatball, pepperoni, ham, sausage, red sauce, mozzarella cheese</i>	19/23/25	18
<b>M 4 Season Sampler</b> <i>¼ Buffalo Chicken, ¼ Meat Combo, ¼ Primavera, ¼ White Pizza</i>	21/25/27	--
<b>Lo Bianco</b> <i>Bruschetta, white champagne sauce, mozzarella cheese</i>	18/22/24	17
<b>M Eggplant Pisano</b> <i>Breaded eggplant, portobello mushroom, spinach, roasted red pepper, artichoke, gorgonzola, sauce base, balsamic reduction drizzle, mozzarella cheese</i>	22/26/28	18
<b>Primavera</b> <i>Broccoli, spinach, tomato, garlic, red sauce, mozzarella cheese</i>	18/22/24	17
<b>Vegetable Combo</b> <i>Broccoli, black olives, spinach, onion, pepper, mushroom, red sauce, mozzarella cheese</i>	19/23/25	17
<b>M Tomassino Pizza</b> <i>Meatball, sausage, ricotta topping, red sauce, mozzarella cheese</i>	19/23/25	17
<b>M Buffalo Chicken</b> <i>Breaded chicken, buffalo sauce, ranch, mozzarella cheese</i>	19/23/25	17
<b>Chicken Parmigiana</b> <i>Breaded chicken, garlic, parsley, red sauce, mozzarella cheese</i>	18/22/24	17
<b>BBQ Chicken</b> <i>Breaded chicken, barbeque sauce, mozzarella cheese</i>	19/23/25	17
<b>Chicken, Bacon, Ranch</b> <i>Breaded chicken, ranch base with mozzarella cheese</i>	19/23/25	17
<b>Seafood Combo</b> <i>Shrimp, clams, mussels, garlic, red sauce, mozzarella cheese</i>	22/26/28	22

**Est. 1970 - The Traditional Lives On**

**M Mama's Guest Favorites**



## GOURMET SANDWICHES

### CHOICE OF BREAD:

6-inch/10-inch Sub 11/14      Garlic-herb Wrap 13  
Traditional Focaccia or Whole Wheat Focaccia 14

### CHICKEN

- Capri** *grilled chicken, roasted peppers, baby greens, fresh mozzarella, balsamic vinaigrette*
- Sorrento** *grilled chicken, pesto, sun-dried tomatoes, fresh mozzarella*
- Buffalo** *breaded chicken, lettuce, tomato, buffalo sauce, bleu cheese dressing*
- Montesa** *breaded chicken, bacon, lettuce, tomato, mozzarella, ranch dressing*
- California** *grilled chicken, lettuce, tomato, mayonnaise, melted mozzarella cheese*
- Chicken Parmigiana**  
*homemade tomato-basil or creamy rosa sauce*

### VEGGIE

- Eggplant, Spinach, Garlic** *mozzarella cheese, a touch of red sauce*
- Eggplant Parmigiana**  
*homemade tomato-basil or creamy rosa sauce*
- Eggplant & Roasted Peppers** *fresh mozzarella, sautéed in balsamic vinegar, red onions, garlic*

### TRADITIONAL

- Mama's Classic** *salami, pepperoni, prosciutto, lettuce, tomato, oil, vinegar, salt, pepper, oregano*
- Turkey & Cheese** *provolone, lettuce, tomato, oil, vinegar, salt, pepper, oregano*
- Italian** *ham, salami, provolone, lettuce, tomato, oil, vinegar, salt, pepper, oregano*
- Fresh Mozzarella & Roasted Peppers**  
*basil, tomatoes, olive oil*
- Sausage & Peppers**
- Sausage or Meatball Parmigiana**  
*homemade tomato-basil or creamy rosa sauce*
- Veal Parmigiana-** add \$3

### CHEESESTEAKS

- Classic Cheese Steak** *American cheese, red sauce*
- Cheese Steak Combo** *sautéed onions, mushrooms, sweet peppers, American cheese, red sauce*
- California Cheese Steak** *lettuce, tomato, mayonnaise, ketchup, American cheese*

## DESSERTS

- Tiramisu** 8.75
- Cannoli** 2 mini 8, 3 mini 10, 1 large 8  
*Made fresh to order, garnished with chocolate chips*
- Zeppoles** 11  
*Dusted with confectioner's sugar*  
\*Nutella for dipping add 2.75
- Tartuffo** 9  
*Vanilla & chocolate ice cream in a dark chocolate shell, centered with cherries & almonds*
- Creme Brulee** 10  
*Sweet, thick custard topped with caramelized sugar*
- Molten Chocolate** 8.75  
*Warm chocolate cake filled with fudge alla mode- add 2*
- Chocolate Brownie Sundae** 8.75  
*Served with vanilla ice cream, caramel, fudge, whipped cream*
- Cinnamon, Apple Cider Donut** 8.75  
*topped with a sugar glaze*
- Lemon Sorbet** 7.5

- Vesuvio** 8.5  
*Brownie cake layered with cheesecake, chocolate mousse, drizzled with white chocolate*
- Apple Crisp** 8.75  
*Warm apple crisp with vanilla ice cream, caramel, cinnamon, whipped cream*
- Sundae** 8.75  
*Vanilla & chocolate ice cream with caramel, fudge, whipped cream*
- Cappuccino Con Biscotti** 10
- New York Cheesecake** 8  
*Topped with caramel sauce*
- Mini Sweet Shooters**  
*One \$5, Two \$10, Trio \$14*  
*Choice of: Tiramisu -Mini cannoli- Brownie Sundae Nutellini (Cannoli cream layered with Nutella, whipped cream, chocolate chips)- - Apple Crisp alla Mode*

## CAPPUCCINO, ESPRESSO, CHAI

- Cappuccino** 8.50
- Espresso**  
*Single 5, Double 7*
- Flavored Cappuccino** 8.75  
*Raspberry, Hazelnut, White Chocolate, Mint, Chocolate, Caramel, Vanilla, Mocha*
- Hot Chocolate** (milk or water) 7

- Latte** 8.50
- Flavored Latte** 8.75  
*Raspberry, Hazelnut, White Chocolate, Mint, Chocolate, Caramel, Vanilla, Mocha*
- Chai** 8  
*Latte (with milk) or Tea (with water)*  
*Spice, Vanilla or Raspberry*

## COLD BEVERAGES

- Fountain Soft Drinks** (22oz): \$3.75  
*Pepsi, Diet Pepsi, Sierra Mist, Ginger ale, Root Beer*  
*Unsweetened Iced Tea, Sweetened Tea, Lemonade*
- 20 Oz. Bottle: \$2.75    2-liter Soda \$3.95**  
*Pepsi, Diet Pepsi, Sierra Mist*